



Appl. No. 10/559,851
Applicant: Singer, Michael

PLEASE RECONSIDER THE FOLLOWING LISTING OF ALL OF
THE CLAIMS IN ASCENDING NUMERICAL ORDER AND
PROVIDED WITH STATUS IDENTIFIERS INCLUDING
CANCELLED, CURRENTLY AMENDED, AND
ORIGINAL CLAIMS.

Claims 1 to 16 { Cancel }

Claim 17 (Currently Amended) A low carbohydrate unflavored basic ice cream composition comprising the following ingredients in wt %:

| Ingredients | Range | Best Mode |
|--------------------------------|---------------|-----------|
| Lo Han ((Quo)) - Kuo - Extract | 0.014-0.018 | 0.016 |
| Sucratose Powder | 0.018-0.020 | 0.019 |
| CC305 | 0.200-0.270 | 0.235 |
| Glycerin | 0.900-1.100 | 1.00 |
| Polydexirose | 9.059-10.110 | 9.582 |
| Whey Protein Concentrate | 1.550-1.620 | 1.585 |
| Egg Yolk Solids | 2.000-3.500 | 2.750 |
| Non Fat Dry Milk Solids | 2.800-3.200 | 3.000 |
| Cream and Skim Milk | 83.464-80.162 | 81.813 |

Claim 18 (Original) : The ice cream composition of claim 17 containing flavoring in the amount of about 4.8 to 22.4 ml per liter of basic ice cream mix.

Claim 19 (Original): The ice cream composition of claim 17 wherein said Cream and Skim Milk provide a total butterfat content in the amount of 8.0 to 9.5 wt. %, said Cream is present in the amount of about 26.73 to 15.30 wt. %, and said Skim Milk is present in the amount of about 56.73 to 64.86 wt. %..

Claim 20 (Original): The ice cream composition of claim 17 having a Total Carbohydrate Content of less than 16.1 wt. %, a calorie content of less than 1.8 calories per gram, and a Glycemic Index of less than 34.

Claim 21 (Currently Amended): A low carbohydrate powdered sweetener comprising the following ingredients in wt. % :

| Ingredient | Range | Best Mode |
|--------------------|-------------|-----------|
| Lo Han Kuo Extract | 45.6-45.8 | 45.7 |
| Sucraiose Powder | 54.4 - 54.2 | 54.3 |

wherein said Lo Han ((Quo)) - Kuo - Extract is provided as a powder comprising at least 80 wt. % of Mogracide made from Momodica fruit and said Sucraiose Powder comprises 99.9 wt. % of Sucraiose having the chemical formula of $C_{12}H_{19}O_8Cl_3$.

Claim 22 (Original): The sweetener of Claim 21 for the sweetening of a product selected from the group consisting of ice cream, baked goods, candy and beverages.

Claim 23 (Currently Amended): A cane sugar-free sweetener comprising the following in wt. % :

| Ingredient | Range | Best Mode |
|-------------------------------------|---------------|-----------|
| Lo Han ((Quo)) - <u>Kuo</u> Extract | 2.74 - 1.83 | 2.29 |
| Sucraiose Powder | 3.26 - 2.17 | 2.71 |
| Polydextrose | 94.00 - 96.00 | 95.00 |

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Appl. No. 10/559,851
Applicant: Singer, Michael

Claim 24 (Currently Amended) : The sweetener of Claim 23 wherein said Lo Han ((Quo)) -- Kuo -- extract is a powder comprising at least 80 wt. % Mogroside made from Momordica fruit, and said Sucralose Powder comprises 99.9 wt. % of Sucralose micronized powder having the chemical formula $C_{12}H_{19}O_8Cl_3$.

Claim 25 (Original) : The sweetener of Claim 23 for sweetening beverages.

Claim 26 (Original) : The process of making low carbohydrate unflavored ice cream comprising:

- 1) introducing into Skim Milk at a temperature in the range of about 31.1 to 48.9 °C. the following ingredients to produce a basic ice cream mix: Whey Protein Concentrate, Nonfat Dry Milk Solids, Egg Yolk Solids, Polydextrose, Glycerin, CC305, Lo Han Kuo Extract and Sucralose Powder, and Cream ,wherein said Lo Han Kuo Extract is a Mogroside sweetener made from Momordica fruit and is provided as powdered extract comprising at least 80 wt. % Mogroside and in the amount of about 0.014 to 0.018 wt %, and the Sucralose Powder comprises 99.9 wt. % Sucralose having the chemical formula of $C_{12}H_{19}O_8Cl_3$ and is provided in the amount of about 0.072 to 0.080 wt %, and said CC305 stabilizer comprises a mixture of Carragenan, Guar Gum and Locust Bean Gum and is provided in the amount of about 0.230 to 0.270 wt %;
- 2) pasteurizing the basic ice cream mix from (1) at a temperature of about 82.3 deg. C. for 60 – 80 seconds.

Appn.. No. 10/559,851
Applicant: Singer, Michael

(Continuation of Claim 26)

- 3) homogenizing the pasteurized ice cream mix from (2) in two stages within 8-12 seconds, wherein the first stage takes place at a temperature in the range of about 46.1 to 51.7⁰ C. and a pressure in the range of about 33.3 to 36.8 kg per square cm and the second stage takes place at a temperature in the range of about 46.1 to 51.7⁰ C. and a pressure in the range of about 86.50 to 95.60 kg per square cm.;
- 4) holding the homogenized ice cream mix from (3) at a temperature in the range of about 4.4 to 7.2⁰ C. at atmospheric pressure for about 12 to 48 hours; and,
- 5) cooling the ice cream mix from (4) to a temperature in the range of about -3.3 to -1.1⁰ C. while aerating and whipping, thereby producing ice-cream with a volume increase in the range of about 80-110 % greater than the volume of said basic ice cream mix from step (4).

Claim 27 (Original) : The ice cream composition of Claim 26 containing flavoring in the amount of about 4.8 to 22.4 ml per liter of basic ice cream mix.

Claim 28 (Original) : The ice cream composition of Claim 26 wherein said Cream and Skim Milk provide a total butterfat content in the amount of 8.0 to 9.5 wt. %, and said Skim Milk is present in the amount of about 56.73 to 64.86 wt. %.